



## APPLICATION FOR PARTICIPATION

### Organiser:

#### Next Events (P) Ltd.

F 101, Tower No. 7, First Floor, International Infotech Park,  
Vashi Railway Station, Vashi, Navi Mumbai 400 705.  
Tel: 91-22-27812093, 91-22-27812619, 91-22-27812657  
Fax: 91-22-27812578  
Email : info@foodservice.in  
Website : www.Relish.in

### Co.organiser:

#### HITEX Exhibition Center

Hyderabad International Trade Expositions Limited  
Trade Fair Office Building,  
HITEX Exhibition Center, Izzat Nagar, Kondapur PO,  
Hyderabad - 500 084, INDIA.  
Phone: +91-40-23112121/22, Fax: +91-40-23112124

Dear Sir,

I want to join **The Great Hyderabad Home Cook Challenge!**

I wish to participate in ☐ Appetiser Category ☐ Dessert Category ☐ Both

Name of the Contestant \_\_\_\_\_

Date of Birth (DD/MM/YY) \_\_\_\_\_

Address \_\_\_\_\_

Mobile No. \_\_\_\_\_

Email ID \_\_\_\_\_

Occupation \_\_\_\_\_

Name/s of Dish(es) Appetiser: \_\_\_\_\_

Dessert: \_\_\_\_\_

I confirm that I have read the rules & regulations of the contest and that I am not working in the Food & Beverage Industry

Signature

\_\_\_\_\_

Knowledge Partner



Prize Sponsor



# RULES FOR THE CULINARY COMPETITION

1. The competition is open for amateurs only – Students, Homemakers and/or working Professionals from any industry, except Professionals from F&B industry. Participant should be above 18 years of age on the day of the competition.
2. Participants have to enroll themselves on or before 11.00 AM on the day of the competition by filling in the prescribed application form.
3. There will be two categories viz. – 1)Appetizer 2) Dessert
4. The detailed rules for each of the categories are given below.
5. Each category will be awarded two prizes – First and Second.
6. The Prizes for the winners are as follows:  
**Appetizer**  
First Prize: Whirlpool Built in Oven  
Second Prize: Whirlpool Built in Hood  
**Dessert**  
First Prize: Whirlpool Built in Microwave.  
Second prize: Whirlpool Built in Gas Hob
7. The judge's decision will be binding and final.

## HOW TO REGISTER

- Entry forms shall be available on Relish Hyderabad website (www.Relish.in)
- Entries can be sent by e-mail to LR@hitex.co.in or faxed to 040-23112124 or deposited in person at HITEX Exhibition Centre. For any enquiries contact: **Meetal, 7032301045**
- Acceptance of entries shall be on a first-come-first-serve basis and at the discretion of the organizers.
- Submission of a completed entry form means acceptance to abide by the Rules and Regulations.

**Deadline for Submission of Entry Forms: 11:00 AM on October 31, 2014**

**NOTE : The Organizers reserve the right to limit the number of entries or cancel a certain category depending on the number of entries**

## **Appetizer Category (MEAT/POULTRY/SEAFOOD/VEGETARIAN)**

### **Preliminary Round**

**2.30pm, Friday, 31 Oct 2014**

1. All the participants are required to get four portions of prepared product (appetizer only) to the venue by 2.30pm.
2. Product can be of any cuisine of their choice.
3. Participants will be given 45minutes to set up their product.
4. No cooking will be allowed at the venue. However, if desired, the products can be heated/reheated in a microwave.
5. A presentation area of 2x2ft will be provided to each participant.
6. Product will be accompanied by a recipe sheet.
7. Products will be judged on taste, flavor, texture, uniqueness and presentation.
8. Judges decision will be final and binding.
9. All the participants will receive participation certificates.
10. Top five candidates will be shortlisted for the final round to be held on Sunday, 02Nov, 2014.

### **Final Round**

**12 Noon, Sunday, 02 Nov 2014**

1. To prepare and present, within 90 minutes, one appetizer dish for 4 persons. Dish must be presented in 4 individual portions with appropriate garnish and accompaniments. Competitors must bring their own

crockery / hollowware / plates for display & presentation. Plates will not be provided by the organizers.

2. The practical appetizer competition will begin at 5:00 PM on the specified date and day.
3. Recipe card is to be submitted to the judges before beginning to cook.
4. No advance cooking is allowed.
5. Pre Cleaning, trimming & marinating of meat and vegetables is allowed.
6. Can bring stocks & bases but finished product is not allowed.
7. Each kitchen station will be equipped with work table & one induction cook top.
8. Electrical points will be provided for use of blenders/appliances/equipment (to be brought by the participants).
9. Participants must leave the kitchen station in a neat and tidy condition
10. Judges will evaluate the products based on Working style, Cleanliness, Taste, Texture, Flavor, Aroma , Uniqueness and Presentation.

## **Dessert Category**

### **Preliminary Round**

**2.30pm, Saturday, 01 Nov 2014**

1. All the participants are required to get four portions of prepared product (dessert only) to the venue by 2.30pm.
2. Dessert can be from any country of your choice.
3. Participants will be given 45minutes to set up their product.
4. No cooking will be allowed at the venue. However, if desired, the products can be heated/reheated in a microwave. Refrigeration facility will be minimum.
5. A presentation area of 2ft.x 2ft will be provided to each participant.
6. Product will be accompanied by a recipe sheet.
7. Products will be judged on taste, flavor, texture, uniqueness and presentation.
8. Judges decision will be final and binding.
9. All the participants will receive participation certificates.
10. Top five candidates will be shortlisted for the final round to be held on Sunday, 02Nov, 2014.

### **Final Round**

**5.00pm, Sunday, 02 Nov 2014**

1. To prepare and present, within 90 minutes, one appetizer dish for 4 persons. Dish must be presented in 4 individual portions with appropriate garnish and accompaniments. Competitors must bring their own crockery / hollowware / plates for display & presentation. Plates will not be provided by the organizers.
2. The practical dessert competition will begin at 5.00pm on the specified date and day.
3. Recipe card is to be submitted to the judges before beginning to cook.
4. No advance cooking is allowed.
5. Each kitchen station will be equipped with work table & one induction cook top.
6. Electrical points will be provided for use of blenders.
7. A common oven will be provided for use.
8. No supplementary equipment will be available.
9. Participants must leave the kitchen station in a neat and tidy condition
10. Judges will evaluate the products based on working style, Cleanliness, Taste, Texture, Flavor, Aroma, Uniqueness and Presentation.